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PA - (NIKK-N) NIKKEN FOOD KK

PN - JP8196212 A 19960806 DW199641 A23F5/14 005pp

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AB - J08196212 2-8mg of catalase, 5-10mg of glutathione, 0.05-2mg of sulphate 1-5mg of cysteine and 1-8mg of antioxidant per a cup of coffee are compounded.

- USE/ADVANTAGE - The additives are used by adding to a cup of coffee. Deterioration of quality of coffee is prevented. Aroma immediately after prepn. is maintained.

- (Dwg.1/2)

IW - ADDITIVE COFFEE PRESERVE AROMA COMPRISE CATALASE GLUTATHIONE SULPHATE CYSTEINE ANTIOXIDANT

IKW - ADDITIVE COFFEE PRESERVE AROMA COMPRISE CATALASE GLUTATHIONE SULPHATE CYSTEINE ANTIOXIDANT

NC - 001

OPD - 1995-01-19

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PAW - (NIKK-N) NIKKEN FOOD KK

TI - Additives for coffee to preserve aroma - comprise catalase, glutathione, sulphate, cysteine and antioxidant

PATENT ABSTRACTS OF JAPAN

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(71)Applicant : NIKKEN FOOD KK

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(72)Inventor : OCHI HIROTOMO

RICHIYAADO JIII KATORAA

(54) ADDITIVE MODIFIER FOR COFFEE

(57)Abstract:

PURPOSE: To obtain the subject additive modifier capable of suppressing mutagenicity in coffee and preventing deterioration of quality with the lapse of time when coffee is made by blending a catalase with glutathione, a sulfuric acid salt, cysteine and antioxidant in specific amounts.

CONSTITUTION: This modifier is obtained by blending 2-8mg catalase with 5-10mg glutathione, 0.05-2mg sulfuric acid salt such as sodium sulfate or sodium hydrogensulfite, 1-5mg cysteine and 1-8mg antioxidant such as green tea- extracted polyphenol, β -carotene, vitamin E or vitamin B2 based on a cup of tea.

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states:(71) Applicant: **NIKKEN FOOD KK**(72) Inventor: **OCHI HIROTOMO**
RICHIYAADO JIII KATORAA

(74) Representative:

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